Drinks & Cocktails | Non-Alcoholic Drinks | Summer Recipes | Cocktail Party Recipes | Cinco De Mayo Recipes

Margarita Mocktail

By Colleen Graham | Updated on 01/13/23 | Tested by Kayla Hoang

The Spruce / S&C Design Studios

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 drink

4 stars 7 RATINGS

Add a comment

Nutrition Facts (per serving)

109	0g	31g	1g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

Skip the tequila and mix up a refreshing margarita mocktail. This nonalcoholic drink features a trio of citrus juices with a bright, lively taste that rivals the original margarita. It's a fantastic option for hot summer days but equally enjoyable year-round, and you can switch this mocktail up in various ways.

Cocktails are traditionally alcoholic drinks, but many people choose not to imbibe at all or like to take a break at times. Whatever the reason, it shouldn't keep you from enjoying a finely crafted beverage. Transforming a favorite like the margarita into a no-proof cocktail is quite simple; you just have to get creative to develop a similar flavor.

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To make this virgin margarita recipe, you don't need any bartending skills or hard-to-find ingredients. The drink is stirred in the glass and focuses on the margarita's lime juice, with a hint of lemon and orange to round out the citrusy flavor. Sweetening it with agave nectar gives the drink a tequila-like touch that also counteracts the fruits' tartness. Seltzer or club soda makes it a thirst-quenching beverage, and the salt rim adds excitement to each sip.

While it's great for parties or as a casual afternoon refreshment, the non-alcoholic margarita is also a fantastic dinner drink. The stimulating taste can even bring balance to a meal of heavy or rich foods. Serve it at family barbecues or enjoy it during holiday celebrations. It pairs particularly well with tamales and other Latin American foods.

A Note From Our Recipe Tester

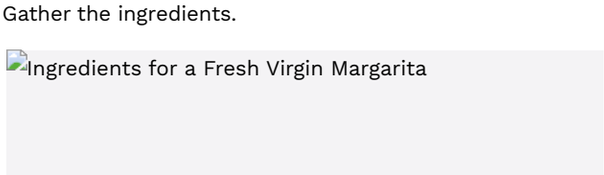
"This margarita mocktail is a wonderful alternative to those store-bought mixes that are often too sweet. I like a margarita that leans tangy and punchy, just like this one. If you find the margarita to be not sweet enough for your taste, it can easily be customized to fit your palate." —Kayla Hoang

Ingredients

- Flaky sea salt, for rimming
- Lime wedge, for rim and garnish
- 1/4 cup freshly squeezed lime juice, from 2 medium limes
- 2 tablespoons freshly squeezed lemon juice, from 1/2 medium lemon
- 2 tablespoons freshly squeezed orange juice, from 1/2 small orange
- 1 tablespoon agave nectar
- 1/4 to 1/2 cup seltzer, or club soda, to taste

Steps to Make It

01 Gather the ingredients.

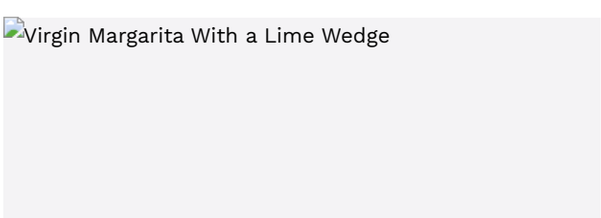


02 To add the salt rim, wet the rim of a tumbler or double old-fashioned glass by wiping a lime wedge around the edge. Roll the rim in a small dish of flaky sea salt and tap off any excess.

03 Fill the glass with ice cubes and add the lime, lemon, and orange juices along with the agave nectar. Stir well for at least 30 seconds.

04 Top the margarita with seltzer or club soda.

05 Garnish with a lime wedge.



Tips

- Fresh-squeezed juices are essential to making the best non-alcoholic margarita. The bottled versions simply don't have the same snappy flavor, and many are sweetened or include other ingredients.
- The margarita mocktail is also excellent when shaken: Pour the juices and agave nectar into a cocktail shaker filled with ice, shake for about 10 seconds, then strain into the rimmed glass over fresh ice and add the soda.
- Coarse kosher or sea salt will also work for the rim. Avoid fine-grain salts, especially table salt.

Recipe Variations

- The recipe is easy to scale up to make a pitcher of non-alcoholic margaritas. To serve six, for instance, combine 1 1/2 cups of lime juice, 3/4 cup each of lemon and orange juices, and 1/3 cup of agave nectar in a pitcher. Keep the base chilled, then fill the pitcher with ice and top it with 1 1/2 to three cups of soda just before serving.
- Make a frozen non-alcoholic margarita by blending the citrus juices and agave nectar with 1 cup of crushed ice. You can also top it with soda in the glass.
- You can replace the lime juice with freshly squeezed limeade or lime cordial. Since both are sweetened, skip the agave nectar or add just a small amount.
- Substitute the agave nectar with 1/2 tablespoon of maple syrup or 1 1/2 to 2 tablespoons of simple syrup. Superfine sugar is a good option if you shake the drink because the agitation will help it dissolve; use about two tablespoons.
- Switch to a fruit-flavored seltzer, a sweeter soda like ginger ale, or go for a drier profile with tonic water.
- For a non-alcoholic strawberry margarita, muddle two sliced strawberries with the sweetener before building the rest of the drink. Try this in the blender, too.
- Get a spicy margarita by muddling a few slices of fresh jalapeño pepper with the agave nectar, then finish making the drink. It's a fun option with a chili powder and salt rim.
- Have fun with the rimming options for a quick flavor twist. Citrus margarita salt is always a hit, as is a blend of Tajin seasoning and salt. Raw sugar adds a deep sweetness that's enjoyable, too.

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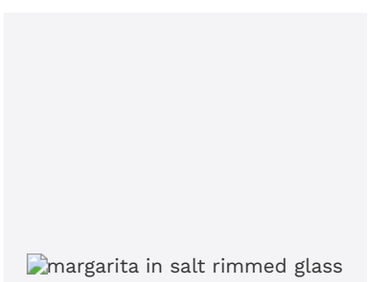
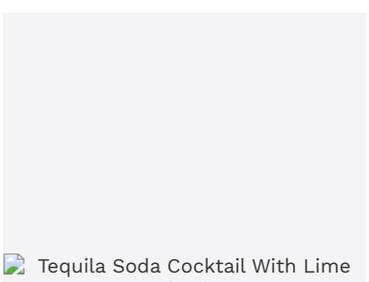


TEQUILA COCKTAILS

Margarita Cocktail

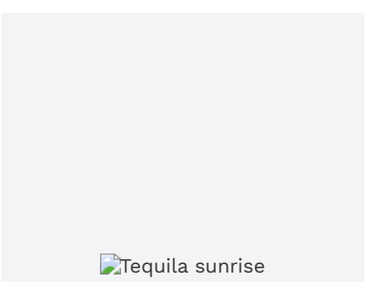
3 MINS | ★★★★☆



DRINKS & COCKTAILS

Tequila Soda

3 MINS | ★★★★☆



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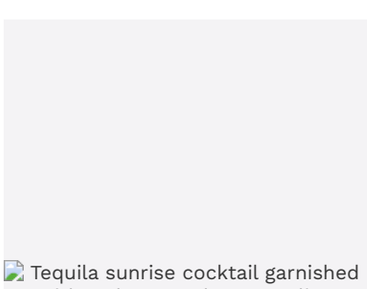
Virgin Sangria - Mocktail Recipe

15 MINS | ★★★½☆



TEQUILA COCKTAILS

Tequila Sunrise Cocktail

3 MINS | ★★★★☆

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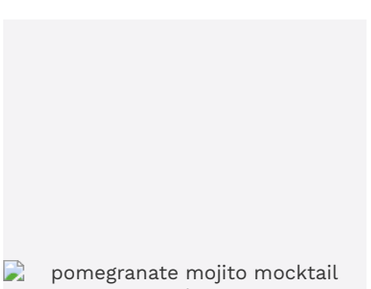
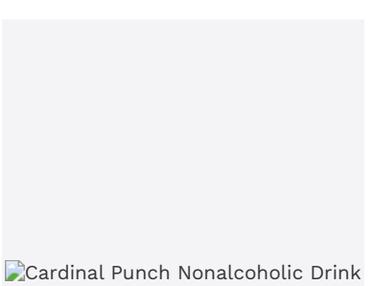


CHRISTMAS DRINKS

Pomegranate Mojito Mocktail

5 MINS | ★★★★½



NON-ALCOHOLIC DRINKS

Cardinal Punch Mocktail

3 MINS | ★★★★☆

COCKTAILS

Fresh Watermelon Margarita

5 MINS | ★★★★☆

DRINKS & COCKTAILS

Midori Sour Cocktail

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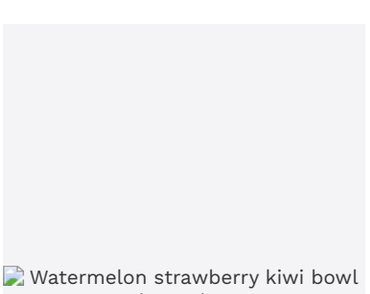
DRINKS & COCKTAILS

Sweet Pepper Spritzer Mocktail

3 MINS | ★★★★★



VODKA COCKTAILS

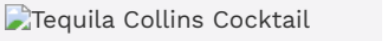
Summertime Fruit Punch Lemonade

3 MINS | ★★★★½

DRINKS & COCKTAILS

Blackberry Mojito

5 MINS | ★★★★½



TEQUILA COCKTAILS

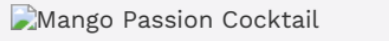
Tequila Collins

3 MINS | ★★★★☆

TEQUILA COCKTAILS

Dulce de Tequila Cocktail

3 MINS | ★★★★★



DRINKS & COCKTAILS

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